

Sash

Sunday Menu

To Start

Soup Du Jour, No.1 House Bread
Smoked Aubergine Salad, Almonds, Sesame, Crostini, Pomegranate
Salmon Gravlax, Pickled Roots, Champagne Jelly, Horseradish Cream
Pressed Calves Liver Terrine, Italian Mustard Fruits, Achill Island Sea Salt, Sourdough

Main Courses

Pan Roast Chicken Supreme, Pea & Bacon Fricassee, Baby Gem, Potato Gratin, Jus
Market Fish Special - Please Enquire
Warm Quinoa Salad, Roasted Garden Vegetables, Lemon Cumin Dressing
Sunday Roast of O' Loughlin's Beef, Yorkshire Pudding, Pan Jus
O' Loughlin's 10oz Rib Eye Steak, Béarnaise, French Fries *
{Served with Seasonal Market Vegetables & Potatoes}

Desserts

Yoghurt Pannacotta, Basil & Balsamic Macerated Strawberries, Honeycomb
Chargrilled Honey & Thyme Peaches, Vanilla Ice Cream
Selection of Farmhouse Ice Cream, Nut Soil
Sash Artisan Cheese Board, Emma's Pear Chutney, Quince Jelly, Lavosh Crackers

Tea/ Coffee/ Herbal Selection

2 COURSE €29

4 COURSE €35

*** €7 SUPPLEMENT APPLIES**

Please advise us of any dietary/ allergen requirements you may have.